

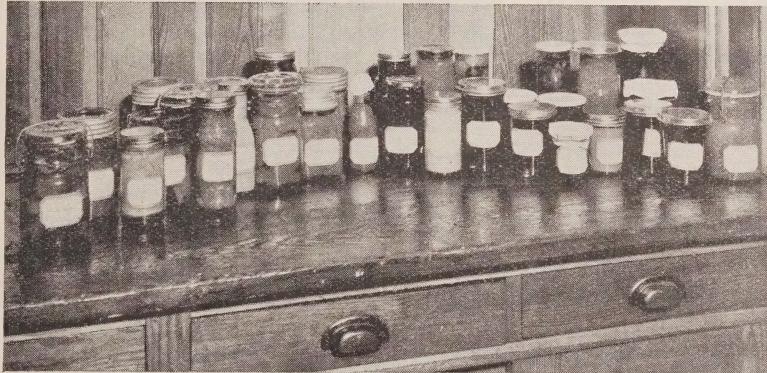
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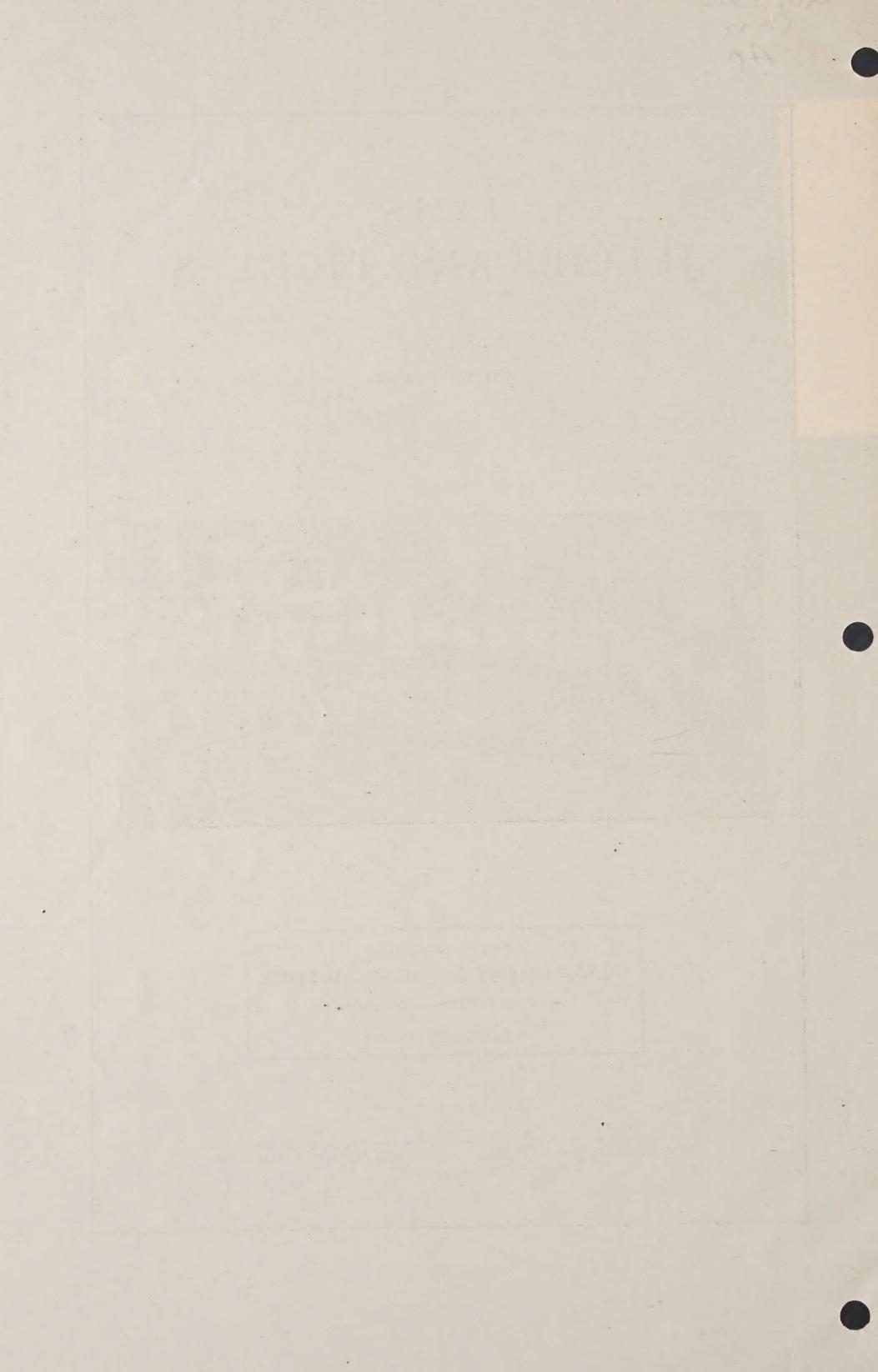
JAMS, JELLIES AND PICKLES

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JAMS, JELLIES AND PICKLES

EVERY household should have a corner reserved in its preserve cupboard for those sweetmeats which give zest to the ordinary meal, the unusual touch to the one prepared for a special occasion or which help so much when unexpected guests arrive.

Delectable conserves, clear sparkling jellies, and spicy pickles and relishes may be prepared with little trouble by following the instructions given in the following pages.

GLASSES

It is not necessary to buy new glasses. Many attractive pottery or glass receptacles may be used. These need not have air tight covers as sealing may be done with paraffin.

All containers should be thoroughly washed and sterilized. As the preserve is poured while hot, the glasses should be heated to prevent breaking.

SEALING

Melted paraffin makes a satisfactory, air tight seal for all preserves which are rich and thick and may also be used for pickles.

Melt the wax in a small saucepan having a lip from which it may be slowly poured. A small metal teapot is excellent for this purpose.

Pour the melted wax slowly over the surface of the hot contents of the glass until there is a coating about $\frac{1}{8}$ of an inch thick. When quite cold and the wax is firmly set, it sometimes draws away from the edge of the container. To effect a perfect seal pour a small quantity of melted wax over the surface and turn the glass, while slightly tipped, so that all open spaces are sealed.

Sometimes it is difficult to remove the wax when the preserve is to be used. A simple method of overcoming this difficulty has been found. Before pouring the second layer of wax, lay two pieces of twine at right angles across the top of the glass so that the ends fall over the edge. When the wax is poured these are held firmly between the layers and a slight pull will readily lift the wax when the jar is to be opened.

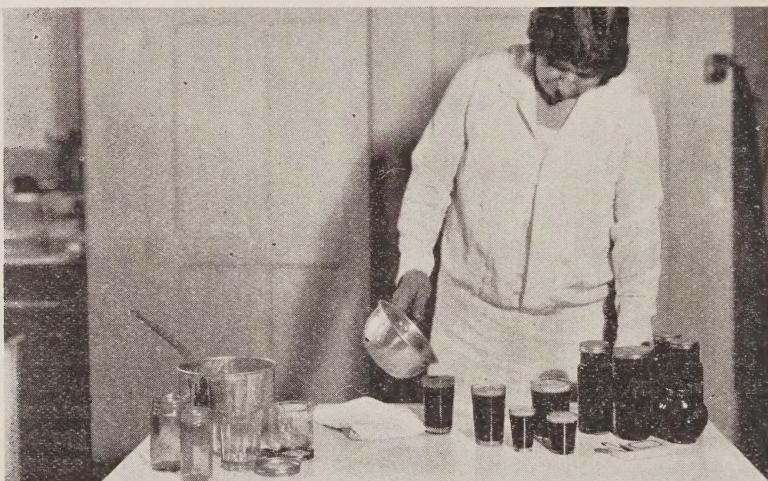
Before storing, the jar should be covered to prevent dust collecting on the surface of the wax. The original metal covering may be used or clean paper tied or pasted over.

Store in a cool dry place.

VARIETIES OF FRUIT CONFECTIONS

Butters.—These are made from the pulp of fruits. The seeds, skins, cores, etc., are discarded. Texture is uniform, smooth, and fine grained. Consistency is soft. There should be no free juice. Two types are recognized: Those intended for a spread, which are sweetened to a subacid taste and generally spiced; and those intended for a relish which, as a rule, are sweetened very little. The flavour should be characteristic of the fruit.

Conserves.—Conserves generally consist of a blend or mixture of two or more fruits and may have their flavour modified by the addition of nut meats. Some part or all of the fruits may occur in slices, shreds, or chunks, giving an uneven tex-



ture. The consistency should be such that no free juice is present, or, if there is any, it is in the form of a heavy syrup. Taste is subacid. Flavour should be that of the dominant fruit blended with the other fruit or fruits and nuts of the mixture.

Jams.—These are normally made from the small fruits. The whole fruit is cooked with sugar to a desired consistency which should be jelly like, but soft and easy to spread. The syrup should be bright and the texture relatively uniform. As a rule jams contain but one kind of fruit. The taste should be subacid and the flavour characteristic of the fruit, or a pleasing blend if two or more fruits are used.

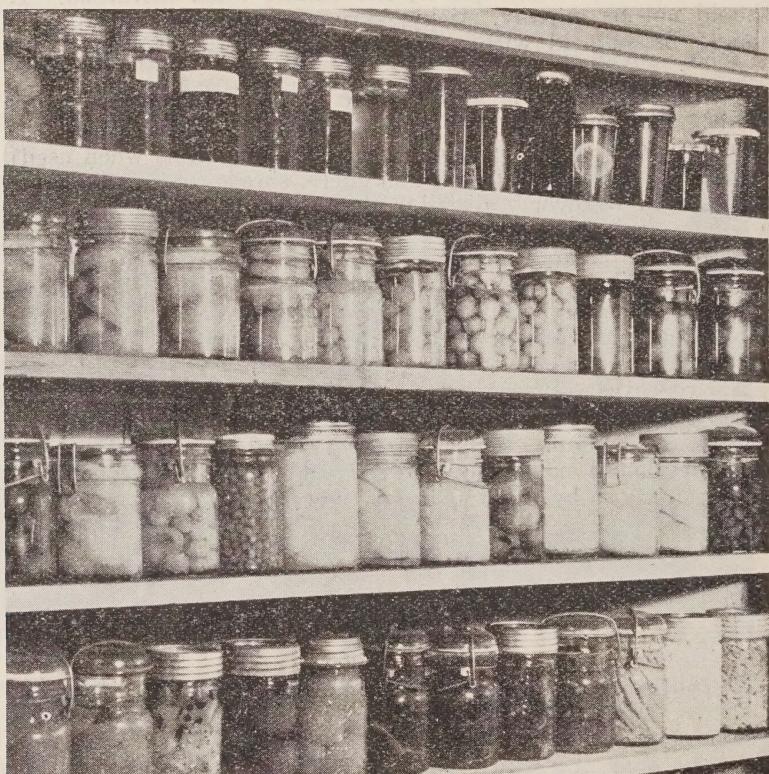
Jellies.—Jelly is the product of cooking a fruit juice with sugar to such a consistency that it sets or jells when cold. It is primarily the product of fruit juice entirely free from pulp or foreign materials. Combinations of fruit juices for the purpose of improving flavour or of correcting the acid or pectin content may be made. The texture should be uniform and free from precipitate or suspended matter. It should be tender, easily cut, leaving clear shining faces and sharp angles. It should spread easily, retain its shape when removed from the container, and should quiver, not shake, when disturbed. It should not be gummy, sticky, syrupy or rubbery. The taste should be subacid with a flavour characteristic of the fruit.

Marmalades.—As a rule these are made from the pulpy fruits. The pulp and juice only or the entire fruit, except the core and seeds, may be used. The pulp (and skins when used) occurs in the finished product in slices, shreds, or small pieces; and should be evenly distributed. They may be made from a single fruit but most generally two or more are blended. The texture is not uniform. The consistency is jam-like or often jelly-like. The syrup when present should be heavy. The taste should be subacid, often bitterish; and the flavour should be characteristic of the fruit, or a pleasing blend.

Preserves.—Preserves are whole fruit or large pieces of fruit preserved in heavy sugar syrup. The fruit should be tender and plump. While a large amount of sugar is necessary, it should not be over-sweet. The fruit flavour should not be masked by the too heavy sugar syrup.

JAMS AND CONSERVES, ETC.

General Directions.—To make jam successfully, have the fruit firm and a little under ripe. Over ripe fruit lacks pectin which is the jelling substance. Wash fruit carefully, removing any bruised or decayed parts. Cut up or mash so that some juice will escape to prevent fruit sticking to the bottom of



the kettle. Put on the stove and bring slowly to the boiling point to extract the juice. A little water may be added, but as this must be later boiled away and as long boiling effects flavour and colour, as little as possible to prevent sticking should be used. Two-thirds as much sugar as fruit by measure is usually used in jams but equal quantities of sugar and fruit are sometimes preferred. Let boil gently after sugar is added until sugar is all dissolved.

APPLE GINGER

4 pounds apples	1 cup water
4 pounds sugar	$\frac{1}{2}$ cup preserved ginger
2 lemons	

Make a syrup of sugar and water. Chop apples and ginger. Add juice and grated rind of lemons. Simmer slowly until thick and clear. Pour into sterilized glasses and seal.

APPLE BUTTER

One bushel apples, eight quarts sweet cider. Cover and boil until tender. Rub the pulp through a strainer and cook thirty minutes longer, then measure. For each gallon add eight cupfuls sugar, eight teaspoons ground cloves, eight teaspoons ground cinnamon. Stir and boil twenty minutes longer. Fill into jars and seal with paraffin.

CRAB APPLE PRESERVE

4 pounds crab apples	4 cups water
2 tablespoons whole cloves	4 pounds sugar

Make a syrup of water and sugar. Add the crab apples, either whole or quartered and cored. Cook until the apples are tender, having the cloves tied in a small cotton bag. Fill into jars and seal while hot.

APRICOT CONSERVE

1 pound dried apricots	4 cups water
2 cups canned pineapple with juice	$\frac{1}{2}$ cup blanched almonds 8 cups sugar

Wash the apricots. Soak them overnight in the 4 cups of water. Cook slowly for 1 hour. Then add pineapple, sugar and nuts and cook until thick, stirring often to prevent sticking. Pour into sterilized glasses and seal.

BLUEBERRY AND APPLE CONSERVE

4 cups blueberries	Juice and rind of 1 lemon
4 cups tart apples	6 cups sugar

Wash, quarter and core the apples and put through the food chopper. Mix all the ingredients and cook until the mixture is thick and clear. Pour into sterilized glasses and seal.

CARROT MARMALADE

5 cups grated carrots	3 cups sugar
2 lemons (juice and grated rind)	2 oranges (juice and grated rind)

Wash and scrape carrots; grate carrots and add sugar, grated lemons and orange rind and juice; let stand over night. In the morning boil slowly, stirring frequently, until thick. Put away in sterile glasses.

CANTALOUE AND PEACH CONSERVE

3 cups diced peaches	2 cups diced cantaloupe
3 cups sugar	2 oranges, juice and rind
$\frac{1}{2}$ cup blanched shredded almonds	

Mix all the ingredients and cook until the mixture is thick and clear. Pour into sterilized glasses. When cold cover with hot paraffin.

CITRON PRESERVE

2 pounds citron	1 cup water
2 pounds sugar	2 lemons
Small piece root ginger	

Pare the citron, remove seeds and cut into half inch cubes. Cover with weak brine and allow to stand overnight, drain and cover with clear water and allow to stand 1 hour. Drain, make a syrup of water and sugar, add thinly sliced lemon and ginger root, add citron and cook slowly until citron is tender. Seal at once.

JELLIED CHERRIES

2 cups apple juice	2 cups pitted cherries
2 cups sugar.	

Boil the apple juice 5 minutes; add sugar and cherries. Cook until the mixture sheets the spoon. Pour into hot glasses. When cold seal with paraffin.

BLACK CHERRY CONSERVE

1 quart pitted black cherries	$3\frac{1}{2}$ cups sugar
2 oranges	Juice of 2 lemons

Cut oranges in small pieces and cover with water. Cook until soft. Add cherries, sugar and lemon juice. Cook until thick and clear. Turn into sterilized glasses and seal.

BLACK Currant JAM

Wash the currants and add cold water to one-fourth the depth of the fruit in the preserving kettle. Boil 5 minutes. Strain off the juice. Measure it and add an equal quantity of sugar. Boil 5 minutes. Add the currants and boil 2 minutes. Seal at once in sterile jars.

RED Currant BAR-LE-DUC

4 cups red currants	$\frac{1}{4}$ cup water
3 cups sugar	

Wash and stem the currants before measuring. Put water and currants in a preserving kettle and bring to the boil. Add 1 cup of sugar and boil 10 minutes. Add the remainder of the sugar and boil $\frac{1}{2}$ hour. Cloves or mixed spices may be tied in a gauze bag and boiled with the currants if desired. Pour into hot sterilized jars and seal when cold.

GRAPE AND APPLE BUTTER

2 cups grape pulp	2 cups sugar
2 cups apple pulp	

Prepare fruit pulp by cooking fruit with a little water to prevent burning and passing it through a coarse sieve. Combine the ingredients and cook 20 minutes. Seal at once in sterile jars.

GRAPE MARMALADE

Wash the grapes, remove from the stem and press the pulp from the skins. Cook the pulp 10 minutes and put it through a sieve to remove seeds. Add skins to the pulp and measure the mixture. To 1 cup of pulp allow $\frac{2}{3}$ cup of sugar. Cook about twenty minutes or until skins are tender and seal at once in sterilized jars.

RIPE GOOSEBERRY JAM

1 quart ripe gooseberries	3 cups sugar
1 cup cold water	

Wash gooseberries and remove stems and blossom ends. Add water and cook until skins are soft. Add sugar and cook rapidly until thick and clear. Pour into sterilized containers and seal when cold.

PEACH CONSERVE

24 large peaches	2 lemons—juice and grated
2 oranges—juice and grated	rind
rind	$3\frac{1}{2}$ pounds sugar
1 cup blanched almonds	

Peel and slice peaches, add sugar, orange and lemon and let stand overnight. Then cook slowly until thick, adding the almonds after the mixture has cooked twenty minutes. Pour into hot sterile glasses and seal at once.

PEAR MARMALADE

8 pounds of chopped pears	6 pounds sugar
1 cup preserved ginger	

Peel, core and chop pears. Add sugar and ginger and allow to stand 2 hours. Cook slowly until pears are clear. Pour into hot sterilized glasses and seal with paraffin when set.

PLUM PRESERVE

4 pounds plums	4 pounds sugar
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Pick over, wash and prick the skins of any variety of plums. Arrange plums and sugar in layers in a granite dish and allow to stand overnight. Boil until plums are tender. Fill into hot sterile jars and seal at once.

DAMSON PLUM JAM

Wash the fruit and cut in halves, removing the pits. Break a few pits and add kernels to the fruit. Pour a little water over the plums and heat slowly to boiling point. Cook gently for one half hour. Measure and add an equal quantity of sugar. Simmer one hour and pour into sterilized containers. Seal at once.

QUINCE PRESERVES

4 pounds quinces	Boiling water
4 pounds sugar	

Wash, pare and core the quinces and cut in quarters or in thin slices. Put the fruit in a preserving kettle and cover with boiling water. Simmer until tender. Strain the juice from the fruit and cool. There should be about two cups of juice. To this juice add the sugar and when boiling add the quinces. Cook ten minutes, when the fruit should be clear and of a rich red colour. Fill into hot jars and seal.

RASPBERRY JAM

Mix equal parts of raspberries and sugar and allow to stand 1 hour. Heat slowly, stirring often until it boils. Boil 10 minutes. Pour into sterilized jars and seal at once.

RHUBARB CONSERVE

4 cups rhubarb	1 cup seedless raisins
2½ cups brown sugar	Juice and grated rind of 1
½ teaspoon baking soda	orange

Wash rhubarb thoroughly and cut in $\frac{1}{2}$ inch pieces; do not peel.

Place rhubarb, sugar, soda, raisins and grated orange rind and juice in kettle. Let stand overnight, stirring occasionally. Boil slowly 45 minutes, being careful when stirring not to break the rhubarb. Put in sterile jars and seal.

STRAWBERRY AND RHUBARB CONSERVE

4 cups rhubarb	4 cups strawberries
	6 cups sugar

Cut the rhubarb in half inch pieces. Add the berries and sugar. Cook very slowly until thick and clear. Pour into hot sterile glasses and when cool seal with paraffin.

SAND CHERRY JAM

Remove hulls. Wash and pick over the fruit. To each pound of fruit allow 1 pound of sugar and let stand overnight. Boil thirty minutes. Pour into sterilized jars and seal.

SASKATOON JAM

4 cups Saskatoons	$1\frac{1}{2}$ cups sugar
1 cup water	

Pick over and wash the berries, put in a saucepan with the water and boil for 5 minutes. Add sugar and stir until dissolved. Boil 1 minute, pour into sterilized jars and seal at once.

TOMATO BUTTER

2 cups tomato pulp	$3\frac{1}{2}$ cups sugar
2 cups apple pulp	$\frac{1}{2}$ teaspoon cinnamon

Measure the fruit after it has been cooked and strained through a colander. Combine the ingredients and cook until thick. Seal in sterile jars.

CONCENTRATED PECTINS

Some fruits do not contain the required amounts of pectin and acid to make a perfect jelly. Almost all grocers' shelves now contain commercially prepared pectins with which these products may be made into delicious quivering jellies and jellied jams. Instructions for their use have been prepared by the manufacturers and are included with each package.

JELLIES**GENERAL DIRECTIONS**

1. Select clean, rather under-ripe fruit.
2. Wash fruit.
3. Cook in agate preserving kettle. If fruit is very juicy add just enough water to prevent burning (about 1 c. to 4 qts. fruit). If it is less juicy, discard any unsound portions, cut into small pieces, without peeling or coring and cover with water.
4. Heat slowly to boiling, crush thoroughly and continue the cooking until heated throughout and fruit is tender.
5. Transfer to jelly bag wrung out of hot water, and let drain overnight.
6. Test for pectin by adding 1 teaspoonful alcohol to 1 teaspoonful fruit juice. If there is a heavy precipitate and juice is acid, the maximum amount of sugar may be used (1 c. sugar to 1 c. juice). With lighter precipitate, use less sugar.
7. Boil the juice from 10 to 15 minutes, according to the amount of water added at the first cooking. Skim well. Measure juice.

8. Heat the sugar in oven while juice is cooking. Measure and add to the cooked fruit juice. Stir until sugar is dissolved. Boil from 3 to 10 minutes, or until jelly breaks off when dropped from a spoon or until two drops form at the same time, side by side on the edge of the spoon. If the thermometer is used, it should register 220 degree F.

9. Pour jelly into heated, sterilized glasses and set away to cool and harden, cover with melted paraffin and store in a cool dry place.

10. With fruits rich in pectin, such as crabapples, a second extraction of juice may be made.

VARIED FLAVOURS

Apple Jelly which has not a decided flavour may be varied by the addition of various flavours and colours.

Mint, rose geranium, lemon, cinnamon or mixed spices may be used. Any of these flavours may be cooked in the fruit juice and strained out before the jelly is poured into glasses.

Green vegetable colouring improves the appearance of mint flavoured jelly.

A little red colouring may be added to apple jelly which would be otherwise of a pale unattractive colour.

CRAB APPLE JELLY

Pick over, wash, remove stems and blossom-end and cut into quarters. Put into saucepan and almost cover with water and cook until soft. Strain the juice, and when cool test for pectin, to determine the proportion of sugar to be used. Measure the sugar and juice. If a good variety of fresh, slightly underripe crabs have been used it will take about equal proportions of sugar and juice. Boil the juice 20 minutes and add the warmed sugar. Cook rapidly till it reaches 220 degrees F. Skim and pour into sterilized glasses. When cool seal.

CRANBERRY JELLY

4 cups cranberries	2 cups sugar
1 cup cold water	

Wash the cranberries; cook them with the water until the skins burst; press through a strainer. Add the sugar to the pulp and stir until it is dissolved; cook 5 minutes or until it jells. Pour into moulds or glasses which have been wet with cold water and set away to cool. Seal when cool.

GRAPE JELLY

Use slightly underripe grapes, wash, place a layer in saucepan and mash well, then add more grapes and mash and set saucepan over hot water to draw out juices. Strain juice

through double cheesecloth. Test for pectin and boil about 10 minutes and add heated sugar. It will take about equal proportions of sugar and juice. Continue boiling until it reaches the jelly stage. Pour into hot sterilized glasses, cool, seal.

SPICED JELLY

1 quart apples	1 teaspoon cinnamon
1½ cups cranberries	1 teaspoon whole cloves (tied in cheesecloth)
½ cup vinegar	
1 cup water	

Cook all together, drain and proceed as directed for jelly-making.

PICKLES AND RELISHES

Always use fresh vegetables for pickle making.

Pickles should be prepared in a porcelain or granite utensil.

Use the best vinegar. Cider vinegar has a better flavour but white wine gives a clear colour.

On preparing vegetables for pickling they are usually put in brine for some hours or overnight. This draws out some of the water and makes them firmer, also the salt checks spoilage and a slight lactic fermentation takes place.

If pickles are required crisp and firm they should never be cooked but slightly scalded.

APPLE CHUTNEY

2 pounds tart apples	2 small onions
¾ pound brown sugar	½ pound raisins
1 tablespoon mustard	¼ teaspoon cinnamon
2 tablespoons salt	1 green pepper
1 red pepper	3 cups vinegar

Pare, core and chop the apples. Chop the onion, raisins and pepper; add other ingredients. Cook until thick. Seal in sterile jars.

APPLE RELISH

6 cups chopped apples	2 cups chopped celery
½ cup chopped pimento	½ cup chopped green pepper
2 cups vinegar	1 cup water
1 cup sugar	½ teaspoon salt

Boil sugar, water, vinegar and salt together until sugar is dissolved. Chop celery and peppers. Peel and chop a small quantity of apples at one time as they will discolour if allowed to stand. Mix with other ingredients, fill sterilized jars, and pour over the boiling vinegar mixture. Seal at once.

BEAN SALAD

1 peck beans

Wash, string and remove ends of beans; cut in half inch pieces; boil in salted water until tender; drain.

3 pounds sugar	2 tablespoons tumeric
3 pints vinegar	1 cup mustard
2 tablespoons celery seed	1 cup flour

Heat vinegar, mix mustard, flour and spice in a little cold vinegar, adding hot vinegar gradually; cook, stirring constantly, until thick as cream; add beans. Scald and bottle while hot.

BEET PICKLE

2 quarts of beets cooked and chopped	2 cups granulated sugar
1 raw cabbage finely shredded	2 cups vinegar
1 cup grated horseradish	1 teaspoon salt
	$\frac{1}{4}$ teaspoon pepper

Mix all together, put into jars and seal.

CABBAGE PICKLE

1 large cabbage finely chopped	$\frac{1}{4}$ pound butter
$\frac{1}{2}$ cup sugar	1 tablespoon mustard seed
1 tablespoon cornstarch	1 pint of vinegar
	Yolks of 2 eggs

Melt butter, add starch then vinegar and well beaten egg yolks, sugar, and seasonings. When slightly thickened add cabbage. Boil ten minutes, stirring to prevent sticking. Pour into sterile jars and seal.

RED CABBAGE PICKLE

Remove outside leaves and stalk, cut across in very thin slices. Spread on a flat dish, sprinkle with salt, let stand 24 hours. Turn into a colander and drain thoroughly. Place in jars or a crock and pour the following mixture over it while very hot.

1 quart vinegar	2 tablespoons whole crushed
2 tablespoons whole black pepper	ginger
	2 cups sugar

Cover and let stand a week before using. Spices also may be varied.

CORN PICKLE

12 ears corn	1 small cabbage
2 quarts vinegar	1 cup sugar
1 tablespoon salt	1 tablespoon pepper
$\frac{1}{2}$ pound mustard	

Cut corn from cobs. Finely shred the cabbage. Mix all ingredients and boil 20 minutes. Bottle while hot.

CELERY SAUCE

6 heads celery	4 large onions
1 cup sugar	2 quarts vinegar
2 ounces mustard seed	$\frac{1}{4}$ pound mustard
1 teaspoon tumeric	3 tablespoons salt

Blend tumeric and mustard with a little vinegar. Mix all ingredients and simmer slowly 2 hours. Bottle while hot.

CHERRY MOCK OLIVES

Select and wash firm ripe cherries; pack unpitted and with stems attached in sterilized jars. Cover with cold vinegar mixture made of 1 teaspoon salt, 1 cup cold water, 1 cup cider vinegar, 3 tablespoons brown sugar, $\frac{1}{4}$ oz. stick cinnamon, 2 tablespoons whole cloves.

Tie spices in cheese cloth; put all in a saucepan and boil 5 minutes; cool and remove spice; pour syrup over cherries and seal, using sterile rubbers and lids.

CUCUMBER PICKLES

Soak cucumbers in brine, made of one cup of salt to two quarts of water, for a day and night. Remove from brine, rinse in cold water, drain and pack in jars. Add one tablespoon brown sugar, some stick cinnamon and 1 teaspoon cloves to every quart of vinegar used; bring to a boil and pour over cucumbers. For sweet pickles use one cup of sugar to one quart of vinegar.

CUCUMBERS (FOR SALAD FOR WINTER USE)

Wash, peel and slice cucumbers; pack in a crock in layers beginning with a layer of salt, then a layer of sliced cucumbers until the crock is filled; finish with a layer of salt; put a plate on top and weight. Soak in cold water overnight before using, changing the water several times.

CUCUMBER PICKLE

1 gallon small firm cu-	vinegar
cumbers	$\frac{1}{2}$ pint of olive oil
salt	$\frac{1}{4}$ teaspoon ground white
2 teaspoons celery seed	pepper
3 large onions finely	
chopped	

Wipe cucumbers thoroughly but do not peel. Slice very thin rounds of cucumber. Place a layer of cucumber, then sprinkle with salt, and repeat. Allow to stand for four hours, then drain free from salt. Place cucumbers in layers in containers, sprinkle over each layer some of the spices, chopped onion and a little of the olive oil, repeat until the jar is full. Pour over sufficient vinegar to fill container, add any of the olive oil which may be left. Tie heavy brown paper over the container.

RIPE CUCUMBER PICKLE

3 quarts of peeled, sliced ripe cucumbers	6 tablespoons mixed pickle spice tied in a muslin bag.
1 quart vinegar	
2 cups sugar	

Sprinkle the cucumbers with salt and allow to stand 3 hours. Drain and pour the hot pickle mixture over. Allow to stand overnight. Drain again; pack cucumbers in jars. Reheat pickle mixture and fill jars. Seal at once.

DILL PICKLES

Put mustard seed and some dill in the bottom of jars; wipe cucumbers and fill jars with layers of dill and cucumbers; then cover with hot brine made of $\frac{1}{2}$ cup of salt to 7 cups boiling water. Seal and do not disturb for 2 months when they will be ready for use.

SPICED GRAPES

6 pounds of well flavoured grapes	1 teaspoon ground cinna- mon
1 $\frac{1}{4}$ pints white wine vinegar	8 whole cloves
$\frac{1}{4}$ teaspoon pepper	1 teaspoon ground nutmeg
1 teaspoon mace	$\frac{1}{4}$ teaspoon table salt

Remove seeds and prepare grapes as for jam. Mix all other ingredients together, bring to the boil, add grapes, simmer very gently for two hours. Seal in sterilized jars.

GREEN TOMATOES PICKLED WHOLE

1 peck of small green tomatoes	3 pounds of brown sugar
1 quart boiling water	$\frac{1}{4}$ teaspoon cayenne pepper
$\frac{2}{3}$ cup of pickling salt	1 teaspoon cinnamon
1 quart vinegar	1 teaspoon mixed spice

Whole cloves

Dissolve salt in boiling water, put in a few tomatoes at a time and boil for twelve minutes, remove each tomato carefully with a wooden spoon to prevent spoiling shape, drain thoroughly and pack in jars. Tie spices in a muslin bag, put into the vinegar, add sugar and boil until slightly thickened, remove spice bag, pour liquid over tomatoes, filling sealers full, and seal tightly.

PICKLED ONIONS

1 quart small pickling onions, peeled	1 teaspoon table salt
1 quart good white vinegar	2 teaspoons whole pepper- corns

Bring vinegar and seasoning to boiling point, remove any scum, put in onions, simmer for three minutes, or until onions look transparent. Pour into sterilized sealers and seal.

PICKLED PEARS, PEACHES OR PLUMS

4 quarts of fruit	4 cups sugar
2 cups vinegar	1 stick cinnamon
2 teaspoons whole cloves	

Choose small perfect fruit. Wash (remove skin of peaches by scalding). Boil vinegar, sugar, and spices for 20 minutes; place a few pieces of fruit at a time in the syrup and cook until tender. Pack in sterilized jars and cover with boiling syrup. Seal while hot.

SPICED RHUBARB

8 pounds of rhubarb	3 pounds brown sugar
1 pint vinegar	1 teaspoon salt
1 teaspoon pepper	1 tablespoon cinnamon
1 teaspoon ground ginger	

Wipe rhubarb, cut into small pieces, but not do peel. Boil all ingredients together till rhubarb is soft. Seal in sterilized jars.

UNCOOKED VEGETABLE SALAD PICKLE

1 peck ripe tomatoes	4 tablespoons cinnamon
4 large red peppers	2 tablespoons cloves
12 onions (chopped by hand not too fine)	2 teaspoons pepper
2 cups sugar	1 teaspoon red peppers
2 cups salt	4 stalks celery
	2 quarts vinegar

Put salt over chopped vegetables and let stand overnight. Drain well. This is most important as otherwise a very juicy mixture will result. Then pour over the vinegar and other ingredients; mix well and bottle.

TOMATO CATSUP

10 quarts ripe tomatoes	2 large onions
1 pound sugar	1 quart vinegar
1 cup salt	2 ounces mustard
$\frac{1}{2}$ cup whole spices (ginger, pepper-corns, cloves, all- spices, etc.)	6 red peppers
	1 tablespoon whole mu- stard seed.

Wash and cut up tomato, onion. Tie spices in a muslin bag, add to tomato. Cook until very soft and boil down about $\frac{1}{3}$ at least. Rub through a sieve. To the strained tomato add vinegar, sugar and mustard. Boil until quite thick. Bottle while boiling hot and seal.

TOMATO CHILE SAUCE

18 ripe tomatoes	1 tablespoon mustard
3 sweet red peppers	1 tablespoon cinnamon
2 tablespoons salt	1 tablespoon celery seed
2 tablespoons ginger	1 quart vinegar
1 tablespoon allspice	$\frac{1}{2}$ cup sugar
1 tablespoon cloves	2 onions

Remove skins from tomatoes and cut in pieces. Cut up peppers very finely and onions. Add spices and vinegar and boil for about two hours, until mixture is right consistency. Stir often to prevent scorching. Bottle and seal while hot.

MUSTARD PICKLE

1 quart cucumbers peeled and cut up	1 quart small onions, skinned and left whole
1 head of celery, cut up	1 cauliflower, broken up
3 sweet red peppers, cut up	1 cup of brown sugar
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ cup of mustard
1 dessert spoon tumeric	2 quarts of malt vinegar

Make a brine, allowing $\frac{3}{4}$ cup of pickling salt to quart of water, put pickle in brine and leave twenty-four hours, then drain thoroughly. Make a paste of the flour, mustard and tumeric, blending it to a smooth paste with a little of the vinegar. Bring vinegar to the boil, put pickles in this mixture, bring to the boil, boil one minute, seal in sterilized jars.

VEGETABLE MARROW CHUTNEY

5 pounds of vegetable marrow	1 teaspoon ground ginger
Pickling salt	$\frac{1}{4}$ cup brown sugar
3 teaspoons mustard	3 red peppers
1 pound small onions, chopped fine	$3\frac{1}{2}$ pints of malt vinegar
	2 teaspoons tumeric

Peel a ripe vegetable marrow, cut in half and scoop out all seeds and stringy parts. Cut the marrow into small pieces. Cover with salt and leave for twelve hours. Mix mustard and tumeric with a little of the vinegar, then add the remainder of the vinegar and all the other ingredients, except the marrow, and boil together for fifteen minutes. Drain marrow, add to boiled mixture, cook till soft. Pour into sterilized jars and seal.

WINTER SALAD

1 cauliflower	2 quarts vinegar
$\frac{1}{2}$ cabbage	1 cup flour
1 cucumber	3 cups brown sugar
1 quart onions	1 teaspoon tumeric
1 quart green tomatoes	1 teaspoon celery seed
2 heads celery	

Prepare all vegetables by putting them through the food chopper. Allow to stand in salt brine overnight.

Then boil for ten minutes in brine and strain.

Boil vinegar, mix flour, brown sugar, mustard, tumeric and celery seed in enough cold vinegar to make a paste, add to hot vinegar and boil until it begins to thicken. Pour over vegetables, mix well and bottle.

YELLOW SWEET PICKLES

1 quart ripe cucumber	1 quart onions
3 quarts apples	3 red peppers

Put all through the mincer, sprinkle with salt and let stand overnight. Next morning drain and add $1\frac{1}{2}$ quarts vinegar, and 8 cups brown sugar. Bring to boiling point. Make a paste of $\frac{3}{4}$ cup flour, $\frac{1}{4}$ cup mustard, and $\frac{1}{2}$ ounce tumeric, enough water to mix. Add this mixture slowly to the pickles. Boil 8 minutes stirring constantly. Pour into sterilized jars and seal.

SCORE FOR JUDGING MARMALADES, CONSERVES, ETC.

Evenness and distribution of solids.....	15
Colour	10
Clearness	15
Consistency and Texture.....	25
Flavour	35
Total.....	100

SCORE FOR JUDGING JELLY

Appearance	
Clearness 15 }	
Colour 15 }	30
Consistency	35
Flavour	25
Container (Label, size of jar, seal).....	10
Total.....	100

SCORE FOR JUDGING PICKLES

Appearance	15
Texture	30
Flavour	45
Package (Container, label).....	10
Total.....	100

THE SALE OF HOME-MADE JELLIES, JAMS, AND PICKLES

If home-made Jams, Jellies or Pickles are to be sold, certain legal restrictions must be observed. Information may be obtained by writing the Fruit Branch, Department of Agriculture, Ottawa.

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